

Editor's Comment:

I have gone through the paper, find my remarks.

Fermentation is a process that is used in most cultures for food preservation, in addition, the process is known to make food more attractive while enriching the nutritional value of food .In recent years, attempts have been made to isolate the fermentation organisms from spontaneously fermented indigenous African foods with the aim of using these as starter organisms and to standardize the fermentation processes. On the other hand, it is important to use starter microorganisms that are "Generally Regarded as Safe" (GRAS) for fermentation in order to guarantee food safety and for quality assurance purposes. The article is more useful in the latest innovations mainly beneficial effects of lactobacillus microbes.

The article requires more elaboration under discussion comparing the results of other's research work. With this correction the paper may be accepted for publication.

Editor's Details:

Dr. Vijaya Khader

Professor, Department of Foods and Nutrition, Post Graduate and Research Centre, Acharya N.G. Ranga Agricultural University, India